

EASTER SPECIALS Kaló Páscha

APPETIZER

Lamb Meatballs

Ground lamb meatballs topped with feta, olives, and a roasted tomato sauce served with crostini. \$7

ENTREES

Suggested wine pairing

Pan Seared Shrimp & Scallop

Clos du Bois Chardonnay \$6.5/\$22

Served over a house goat ravioli in a basil cracked pepper cream sauce \$19

Bacon Wrapped Quail Breast

Boutari Moshofilero \$9/\$35

Quail breast with an apple sausage stuffing served with parmesan risotto, asparagus, balsamic reduction, and pesto \$19

Roasted Leg of Lamb

Boutari Kretikos \$9/\$35

Shaved roasted Lamb with spinach, feta, and rosemary jus served over lemon potatoes with roasted zucchini \$15

Low Country Snapper

Giai Notios \$8/\$30

Cajun spiced Gulf Red Snapper over creamy parmesan, Riverview Farm Grits with steamed broccoli topped with Cajun Tasso ham and andouille sauce \$20

Stuffed Heritage Pork Chop

St Michelle Riesling \$6.50/\$26

Grilled Cheshire pork chop stuffed with apple sausage stuffing over roasted sweet potato, with apples and braised red cabbage \$17

Stuffed North Carolina Trout

Wente Riva Ranch Chardonnay \$8/\$30

North Carolina Rainbow trout with a blue crabmeat stuffing topped with lemon butter served over roasted red potatoes with braised collard greens \$19

DESSERT

Carrot Cake

Cinnamon spiced cake with shredded carrots finished with a cream cheese icing \$5.00



CHRISTOS ANESTI

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

FEATURED COCKTAILS

Peach Bellini Sparkling wine, and Peach Nectar \$4

Blood Orange Mule Deep Orange Vodka, gosling ginger beer, lime \$7

Tiramisu Martini Vanilla vodka, chocolate liqueur, salted caramel, Kahlua, and cream \$7

SPECIALTY DRINKS

Acropolis Mule

Absolut Vodka, house spiced ginger syrup, topped with gosling ginger beer \$7

HOUSE-MADE SANGRIA

House blend of juices with Red or White wine \$5

Ruby Red Mule

Deep Eddy grapefruit vodka, Gosling ginger beer, lime \$7

GREEK GODDESS MARTINI

Pomegranate Vodka, Pomegranate Liqueur, Splash of Cranberry Juice \$7

Chattanooga Old Fashioned

Chattanooga Whiskey, muddled orange, cherry, and bitters \$7

Dark and Stormy

Gosling Dark Rum, Ginger syrup, ginger beer, and lime \$7

BEERS

DRAFTS (16oz PINTS)

Stella Artois	\$4
Bud Light	\$3
Highland Gaelic Ale	\$4
Tall Grass Oatmeal Stout	\$4
Good People Bearded Lady	\$4
Devil's Backbone Lager	\$4
McHale's (Chattanooga)	
Scottish Red	\$4
Jackalope Maple Brown	\$4
CBC Chestnut Street Brown	\$4
Terrapin Hopsecutioner IPA	\$4

DOMESTIC \$3.5

Miller Lite, Coors Light, Bud, Bud Light, Michelob Ultra, Yuengling, Kaliber (non-alcoholic)

SPECIALTY BEERS \$4.5

Corona, Heineken, Sam Adams Boston Lager, Mythos Greek Lager

High Gravity \$6

Dogfish 90 minute Imperial IPA, Andy Gator Helles Doppelbock